

# High School to College Articulation Map

**Area of Study:** Family & Consumer Science

**Pathway:** Food Services & Culinary Arts

**National Career Cluster:** Hospitality & Tourism

**Region:** Mountainland **District(s):** Alpine, Provo, Nebo, Wasatch, No. Summit, So. Summit, Park City  
**School :** **REGIONAL AGREEMENT**  
**Contact person:** Lisa Birch **Ph.#:** 801-492-2900  
**e-mail:** [lisa.birch@mountainlandatc.org](mailto:lisa.birch@mountainlandatc.org) **Date:** 09/25/06

**College / Institution:** Utah Valley State College  
**Articulation Agreement in place?** ☒ Yes ☐ No  
**Name of Degree or Certificate:** AAS in Culinary Arts  
 (68 Credits Required)

High School				College		
Course #	High School Suggested Courses	H.S. Credit	College Credits	Course #	College General Education Requirements	Credits
ENGL	ENGLISH			ENGL	ENGLISH	3
				MGMT2200	Business Communications	
MATH	MATHEMATICS		3	MATH	MATHEMATICS	3
52.0332	Accounting III *	.50		ACC2010	Financial Accounting	
52.0342	Accounting IV *	.50				
	HUMANTIES/FINE ARTS/FOREIGN LANGUAGE		3		HUMANITIES/FINE ARTS/FOREIGN LANGUAGE	3
ENGL1010	College Writing * **	1		ENGL1010	Introduction to Writing	
	SOCIAL/BEHAVIORAL SCIENCE				SOCIAL/BEHAVIORAL SCIENCE	3
				MGMT3000	Organizational Behavior	
	BIOLOGY/PHYSICAL SCIENCE				BIOLOGY/PHYSICAL SCIENCE	3
				CA1150	Nutrition and Food Service	
	PHYSICAL ED./HEALTH/SAFETY OR ENVIRONMENT				PHYSICAL ED./HEALTH/SAFETY OR ENVIRONMENT	2
				PES1097	Fitness for Life	
H.S.Total (General Ed.)And Other Available Credits			6	College Total Credits		17

Course CIP #	High School Career Pathway Courses (min. 3 Required)	H.S. Credit	College Credits	Course #	College Major Course Requirements	Credits
	Students may select individual courses for exploration or complete pathway for an in-depth focus.					
	<b><u>Foundation Courses: (2.00 Required)</u></b>					
20.0108	Food & Nutrition I	.50				
20.0118	Foods & Nutrition II	.50				
	Choose one of the following:					
20.0401	Food Service/Culinary Arts	1.00				
20.0411	Pro Start I	1.00				
	<b><u>Elective Courses: (1.00 Required)</u></b>					
20.0701	Entrepreneurship in FACS	.50				
20.0601	Hospitality Services	.50				
20.0411	Pro Start II	1.00				
08.0901	Travel & Tourism	.50				
32.0199	Student Internship (Critical Workplace Skills)	.50				
				HM1010	Introduction to Hospitality Industry	3
				CA1480	Sanitation & Table Service	3
				CA1120	Cooking Skills Development	4.5
				CA1130	Baking Skills Development	4.5
				CA1310	Purchasing and Storeroom Management	3
				CA1230	Professional Kitchen I—Cooking	4.5
				CA1240	Professional Kitchen I—Baking/Pastry	4.5
				CA2120 or CA282R	Professional Kitchen II (9.0) or Culinary Arts Internship (can be taken 1 time only)(3.0)	8
				CA2320 or CA282R	Professional Kitchen III or Culinary Arts Internship (3.0)	9
				CA2430	Menu/Facilities Design and Beverage Management	3
				HM3640	Food & Beverage Controls	3
				MGMT2250 MGMT3890	Job Application & Advancement Skills or Career Preparation (2.0)	1
<b>Total Pathway Credits</b>			<b>0</b>	<b>Total Major Course Credits Required</b>		<b>51</b>
<b>TOTAL Potential(college) Credits Earned in High School</b>			<b>6</b>	<b>TOTAL Credits Required for Major</b>		<b>68</b>

**Note:** This is a regional agreement. Some classes and some concurrent enrollment agreements may not be available in your particular high school. See your individual school for specific program offering. Also, District CIP codes may differ, contact your district for specific CTE class offerings.

**Note:** \*= concurrent    \*\*= distant